

CANS Bulletin

January 2018



south dakota
DEPARTMENT OF EDUCATION
Learning. Leadership. Service.

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A Note From Sandra

Best wishes for a happy and healthy New Year! Following the information for last year, it was interesting to see what folks on various websites think about 2018.

- Year of the Dog (Chinese horoscope)
- Year of the electric car
- Year of women
- The year of families
- The year of dramatic growth in use of facial recognition technology (not sure even Dick Tracy saw that one coming!)

What's in *your* 2018?

Some interesting anniversaries of note

- 50th anniversary of assassinations of Rev Dr. Martin Luther King and Senator Robert F Kennedy, the premier of *Mister Rogers' Neighborhood*, and for Denny McClain of the Detroit Tigers winning his 30th game – the last Major League Baseball pitcher to achieve that feat.
- 100 years since the Armistice to end World War 1 on Nov 11, 2018
- 200th anniversary of the publication of *Frankenstein* by Mary Shelley

What do we expect in the world of food and nutrition?

- Personalized nutrition
- Awareness of drug nutrient interactions
- USDA seeking comment on food crediting in the child nutrition programs
- USDA seeking comments on published interim final rule on child nutrition program flexibilities for milk, whole grains, and sodium requirements
- Continued education and emphasis on procurement processes
- Continued growth of summer meal program opportunities
- Child Nutrition reauthorization has been expected for several years...

"I'm a little bit older, a little bit wiser, a little bit rounder, but still none the wiser."
— **Robert Paul**

"One resolution I have made, and try always to keep, is this: To rise above the little things." —**John Burroughs**

Check in With CANS Monthly Conference Call

SY 17-18 Dates

Check in with CANS is a monthly conference call scheduled for the first Thursday each month. This call is open to all agencies on the School Nutrition Programs. Each call will start with a report from CANS with hot topics, new guidance or program clarifications, and reminders of upcoming dates. There will also be time scheduled during each call for participants to ask questions.

Check in with CANS is scheduled on the first Thursday of each month starting at **2:30 pm CT / 1:30 pm MT**. Calls are scheduled for:

- February 1
- March 1
- April 5
- May 3
- June 7 (*tentative*)

To join the conference call, **dial 1-866-410-8397 and enter code: 6507733610**. If you have trouble joining the conference call, or have additional questions call the CANS office at 605-773-3413. Feel free to send in questions ahead of the call to DOE.SchoolLunch@state.sd.us please reference "Conference call question" in the subject line.

Shortly before the call an agenda will be posted to the CANS website main page, <http://doe.sd.gov/cans/index.aspx>, under Documents, Conference Calls. Shortly after the call is complete, the call minutes will replace the agenda with additional information. Please join us!

Civil Rights Training Reminder

As a reminder, annual Civil Rights training is required for all food service employees, front line staff (such as Point of Service staff), any employees which work with student eligibility (such as the determining official and claim submission), and their supervisors.

[Click Here](#) to access the Civil Rights Training PowerPoint from the CANS website.

Upon completion, print the certificate at the end of the training, record the names of participants, and date of completion. Keep the certificate for your records, and update the training time on your Professional Standards Training Tracker.

Afterschool Snack On-Site Monitoring Reminder

The Afterschool Snack program must be “monitored” two times per year. The first monitoring review should have been completed within the first four weeks of operation. If you have not completed that monitoring review, please get it done as soon as possible!

The second monitoring review can be done any time before the snack program ends for the school year. Doing it after the holiday break is a great time to complete this monitoring review before you get busy with the end of the school year wrap up.

You can find more information about the Afterschool Snack On-Site Monitoring requirements and a worksheet to complete the monitoring reviews in CANS NSLP memo #36 [Monitoring Form and Update to Snacks After School](#) on the CANS memo website: <http://doe.sd.gov/cans/memos.aspx>. You can send your questions to DOE.SchoolLunch@state.sd.us or give the school lunch team a call (605) 773-3413.

Upcoming SNA SD University Trainings

School Nutrition Association of South Dakota (SNA SD) has released registration information for their upcoming spring SNA SD University trainings. Training dates/locations and topics are as follows:

- Wall, SD—Saturday, March 3rd (9:00am-4:00pm MT) - Culinary Math
- Pierre, SD—Saturday, March 10th (9:00am-4:00pm CT) - Managing Food Allergies in Schools
- Yankton, SD—Saturday, March 10th (9:00am-4:00pm CT) - Culinary Math

You can [click here](#) to register for any of the upcoming trainings. Training is free to SNA members. Nonmembers pay the price of a membership and then become a member if they want to attend training. Registration is due January 17th.

Team Nutrition Resources

[Team Nutrition](#) has resources and ideas to help make the journey of exploring new fruits and vegetables fun for children—and fun for adults too!

- [Discover MyPlate for Kindergarten](#)
- [Team Nutrition Popular Events Idea Booklet](#)
- [Make Today a Try-Day! Stickers](#)
- [Professional Standards Training Tracker Tool 2.0](#)

Printed Team Nutrition materials are available, as supplies last, to schools, state agencies, and sponsors that participate in the USDA National School Lunch Program and other USDA Child Nutrition Programs via an online [order form](#). All others are welcome to download, print, and distribute materials from the [website](#).

Child Nutrition Programs: Flexibilities for Milk, Whole Grains, and Sodium Requirements

Interim Final Rule and Comment Period (closes January 29, 2018)

Do you have opinions about the whole grain enriched rule, milk variety requirement, or the tight sodium rules? You have a chance to have your comments heard by the rulemakers! Comments on the milk, whole grains, and sodium requirements will be accepted until January 29, 2018. The US Department of Agriculture will use the comments they receive to make adjustments to this "interim" (i.e. temporary) final rule.

This flexibility applies to National School Lunch Program (NSLP), Special Milk Program (SMP), School Breakfast Program (SBP), and Child and Adult Care Food Program (CACFP). This interim final rule extends through school year 2018-2019 three menu planning flexibilities currently available to many Child Nutrition Program operators. This interim final rule will become effective July 1, 2018.

A summary of the flexibilities for SY 2018-2019 are the following:

- Child Nutrition Program (CNP) operators in the NSLP, SBP, SMP, and CACFP have the option to offer flavored, low-fat (1 percent fat) milk as part of a reimbursable meal for students in grades K through 12, and for SMP and CACFP participants 6 years of age and older. Schools may also offer flavored, low-fat milk as a competitive beverage for sale.
- Allows State agencies to continue granting an SFA's exemption request to use specific alternative grain products if the SFA can demonstrate hardship(s) in procuring, preparing, or serving specific products that are acceptable to students and compliant with the whole grain-rich requirement.
- This rule keeps the Sodium Target 1 in place in the NSLP and SBP through the end of SY 2018-2019. The USDA anticipates keeping Target 1 in the final rule through the end of SY 2020-2021. This delay provides SFAs more time to procure and introduce lower sodium food products, allows food industry more time for product development and reformulation, and gives students more time to adjust to school meals with lower sodium content.

The USDA is seeking comments on the long-term availability of this flexibility and its impact on the original sodium reduction timeline, Targets 2 and 3.

Comment Period: To be considered, **written comments must be received on or before January 29, 2018** by one of the following methods:

- Federal eRulemaking Portal: Go to <http://www.regulations.gov>. Follow the online instructions for submitting comments.
- Regular U.S. mail: Send comments to School Programs Branch, Policy and Program Development Division, Food and Nutrition Service, P.O. Box 2885, Fairfax, VA 22031-0885.
- Overnight, courier, or hand delivery: School Programs Branch, Policy and Program Development Division, Food and Nutrition Service, 3101 Park Center Drive, 12th floor, Alexandria, Virginia 22302.

Food Crediting in Child Nutrition Programs

Comment Period (closes February 12, 2018)

The US Department of Agriculture (USDA) Food and Nutrition Service (FNS) has opened a comment period to collect information on food crediting in all of the USDA Child Nutrition Programs. **Comments will be collected until Feb. 12, 2018.** The USDA Child Nutrition Programs include: National School Lunch Program (NSLP), School Breakfast Program (SBP), Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP). The full document can be found at: <https://www.federalregister.gov/documents/2017/12/14/2017-26979/food-crediting-in-child-nutrition-programs-request-for-information>. This article contains a brief summary and the specific questions.

What is food “crediting?”

- Crediting is the process used to determine how food contributes to the Child Nutrition Programs' meal pattern requirements. A food is considered creditable when it meets the minimum standards that count toward a reimbursable meal or snack.
- Crediting information can be found in a various resources such as the Food Buying Guide for Child Nutrition Programs and other technical assistance materials.
- The overall nutrient profile of a food is how food credits in these programs.

Information that FNS is collecting includes:

- General comments about the crediting process.
- Comments on the crediting specific food products, noted in the questions below.
- An understanding of the possible benefits or negative impacts with any changes to how foods may or may not credit.

Questions from FNS: Factors To Determine Crediting

The following is a list of crediting information and corresponding focused questions to help develop comments in areas that FNS is interested in. FNS currently considers the following factors when making crediting decisions:

Volume or weight of the food.

- All meats/meat alternates and grains are credited in ounces.
- Fruits, vegetables, and fluid milk are credited based on volume served.
- However, dried fruit credits at twice the volume served and raw, leafy greens credit as half the volume served.
- Additionally, tomato puree and tomato paste credit as if they were reconstituted, instead of as volume served.

1. Is it appropriate to continue to credit foods based on the volume or weight served, with the few exceptions discussed above? Why or why not?

2. What are the benefits and negative impacts of having different crediting values for different forms of vegetables and fruits?

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Overall nutrient profile. Foods in each component are based on a range of nutrients instead of an individual food's nutrient profile. For example, foods in the meats/meat alternates component are grouped based on a collection of nutrients that include protein, B vitamins, selenium, choline, phosphorus, zinc, copper, and vitamins D and E. Generally, FNS has not considered fortification in the creditability of foods.

3. Should fortification play a role in determining if and how a food is credited in the Child Nutrition Programs? Why or why not?

4. Is the presence of certain nutrients more important than other nutrients when determining if and how a food credits in the Child Nutrition Programs? Why or why not?

Federal standards of identity and industry standards of production. Many creditable food products in the Child Nutrition Programs have Federal standards of identity or industry standards for production. Standards of identity assist FNS in crediting because they ensure food products with the same name have the same characteristics and, therefore, make a consistent contribution to the meal patterns.

5. If a food product does not have a Federal standard of identity or industry standards for production, how could these food products credit in the Child Nutrition Programs? Please be as specific as possible.

Customary use of the food product.

- Some foods are generally consumed as snacks and, therefore, have not been considered appropriate for service in the Child Nutrition Programs.
- In other cases, the volume of food required to meet the minimum serving size would be unreasonably large.
- In other cases, such products do credit. For example, tortillas and tortilla products, such as taco shells, may credit as a grain item in the Child Nutrition Programs because in certain cultures they are served as the grain component of a meal. (Please see below for more information about snack-type foods.)

6. Is it appropriate to continue to consider the customary use of a product when determining how a food credits in the Child Nutrition Programs? Why or why not?

The role of the Child Nutrition Program in teaching children healthy eating habits. Meals and snacks served in the Child Nutrition Programs act as a teaching tool for children by visually demonstrating how to build a healthy, balanced meal with the key food groups and amounts recommended by the Dietary Guidelines. For example, although pasta made from lentils has a standard of identity and may be used in all Child Nutrition Programs, in order for the pasta to credit as a vegetable, it must be served with another vegetable, such as broccoli or tomato sauce, to help children recognize the vegetable component. Likewise, lentil pasta can credit as a meat alternate if it is served with another meat/meat alternate, such as chicken or black beans.

7. What role should such educational considerations play in determining the creditability of a food in the Child Nutrition Programs?

8. Are there other factors FNS should consider in determining how foods credit in the Child Nutrition Programs? Why or why not?

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9. Are there additional ways FNS can make the crediting process more simple, fair, or transparent? Please be as specific as possible.

Foods From the Meat/Meat Alternate Component

Shelf-stable, Dried or Semi-dried Meat, Poultry, and Seafood Snacks, and Surimi:

- Currently, shelf stable, dried and semi-dried meat, poultry, and seafood products, such as beef jerky or summer sausage, (collectively referred to as dried meat/poultry/seafood snacks) currently do not credit towards the Child Nutrition Programs' meal patterns. These foods have a Federal standard of identity that varies widely, there is a wide variety of industry standards for production, and they are typically seen as snack-type foods. However, FNS understands these products may be appealing to some Child Nutrition Program operators because dried meat/poultry/seafood snacks are shelf stable, work well with alternative meal delivery methods, such as breakfast in the classroom and lunches for field trips, and provide more choices to menu planners and children.
- Similarly, surimi, which is whitefish that is processed to resemble more expensive seafood and labeled as "imitation," such as imitation crab, does not credit towards the Child Nutrition Programs' meal patterns. Surimi lacks an FDA standard of identity and there is a wide variety of industry standards for production. Additionally, foods labeled as "imitation" may have significantly different nutrition profiles than the foods they are meant to replace. To assist reviewers in adequately compiling public feedback, please provide separate comments on dried meat/poultry/seafood snacks, and imitation crab.

10. Are Child Nutrition Program operators currently offering any of these foods as an extra item that does not contribute to the Child Nutrition Programs' meal patterns? If so, which ones?

10a. If yes, how are they being served (e.g., as an extra component at snack) and how often?

11. Should FNS allow any of these foods to contribute to the Child Nutrition Programs' meal patterns? Why or why not?

12. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, how should they be credited? Be as specific as possible, such as the volume or weight needed, or a specific nutrient content.

12a. Is there an ingredient or processing method that would qualify or disqualify these products?

13. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, would Child Nutrition Program operators incorporate these foods into menus to meet the meats/meat alternates requirement? Why or why not?

13a. If yes, how would they be served (e.g., at snack, as part of a reimbursable lunch)?

14. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, how would this impact the Child Nutrition Programs, including its participants and operators? What are the potential benefits and negative impacts?

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Yogurt:

- Yogurt may be used to meet all or part of the meats/meat alternates component.
- It may be plain or flavored, unsweetened or sweetened, traditional (non-strained or non-thickened) or Greek or Greek-style (high protein, strained or thickened).
- Four ounces (weight) or 1/2 cup (volume) of traditional or high protein yogurt is credited as one ounce equivalent of meat alternate.
- This crediting was based on public comment (62 FR 10187, April 1997) and acknowledges the relatively low levels of iron and niacin in yogurt compared to other foods from the meats/meat alternates component.
- Since then, high protein yogurt has increased in popularity and availability. As such, FNS was asked to consider whether it would be beneficial to allow a lesser volume of high protein yogurt to credit toward the meat/meat alternate component compared to traditional yogurt. The rationale for this request was that high protein yogurt contains a higher level of protein per ounce versus traditional yogurt. Currently, crediting has not been based on an individual food's nutrient profile, or any one nutrient. That is, the contribution of a food towards the meat/meat alternate requirement is not based solely on the grams of protein. For example, different varieties of meat (e.g., lean beef versus turkey) are not evaluated separately based on their protein content.

15. Are Child Nutrition Program operators currently offering high protein yogurt as part of a reimbursable meal?

16. Should FNS create a separate crediting standard for high protein yogurt that is different than the crediting standard for traditional yogurt for the Child Nutrition Programs? Why or why not?

17. If high protein yogurt is allowed to contribute differently to the Child Nutrition Programs' meal patterns than traditional yogurt, how should high protein yogurt be credited? Be as specific as possible, such as the volume or weight needed.

17a. Is there an ingredient or processing method that could qualify or disqualify a particular yogurt from crediting in the Child Nutrition Programs (e.g., a particular thickening agent could disqualify a high protein yogurt)?

18. If high protein yogurt is allowed to contribute differently to the Child Nutrition Programs' meal patterns than traditional yogurt, would Child Nutrition Program operators take advantage of using it to meet the meats/meat alternates requirement? Why or why not?

18a. If yes, how would Child Nutrition Program operators serve it (e.g., at snack, as part of a reimbursable lunch)?

19. If high protein yogurt is allowed to contribute differently to the Child Nutrition Programs' meal patterns than traditional yogurt, how would this impact the Child Nutrition Programs, including its participants and operators, as well as food manufacturers? What are the potential benefits and negative impacts?

Other Foods Not Currently Creditable

In the past, FNS has chosen not to credit a small number of other foods in the Child Nutrition Programs because these foods do not meet the requirement for any food component in the

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Child Nutrition Programs' meal patterns.

- For various reasons this has occurred, including being considered snack-type foods, lacking a standard of identity, or because the volume of food required to meet the minimum serving size would be unreasonably large.
- For example, foods such as popcorn, vegetable chips (does not include chips made from grain such as tortilla chips), bacon, and tempeh are currently not creditable for the aforementioned reasons.
- A list of various foods that do not currently credit in the Child Nutrition Programs is available in FNS' Food Buying Guide for Child Nutrition Programs under "Other Foods" (see <https://fns.usda.gov/sites/default/files/tn/fbg-section5-other.pdf>).
- Comments on any foods currently not creditable in the Child Nutrition Programs are welcome, using the following questions as a guide.

20. Are Child Nutrition Program operators currently offering any of these foods as an extra item that does not contribute to the Child Nutrition Programs' meal patterns? If so, which ones?

21. Should FNS allow any of these foods to contribute to the Child Nutrition Programs' meal patterns? Why or why not? If so, which ones?

22. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, how should they be credited? Be as specific as possible, such as the volume or weight needed, or a specific nutrient content.

22a. Is there an ingredient, processing method, or nutrient standard (e.g., sodium content) that should qualify or disqualify any of these foods?

23. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, would Child Nutrition Program operators incorporate them into menus to meet the Child Nutrition Programs' meal patterns? Why or why not?

23a. If yes, how would they be served (e.g., as part of a reimbursable snack)?

24. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, how would this impact the Child Nutrition Programs, including its participants and operators, as well as food manufacturers? What are the potential benefits and negative impacts?

25. Are there additional products not mentioned in this request for information that are currently not creditable, but you would wish to provide comments on? Please be as specific as possible.

Comments can be submitted through the Federal eRulemaking Portal at <http://www.regulations.gov>. Follow the online instructions for submissions.

Digging up the Dirt...

“Digging up the dirt” usually refers to getting the latest information and that is no different for a newsletter from USDA which fosters Farm to School/Childcare/Summer and other similar efforts that teach children and families the source of their foods. It’s not a new concern – review of a reading book from the 1940s showed children visiting a farm to learn about food sources!

If you are interesting in getting the latest dirt, you can review the archives of past newsletters and sign up for the newsletter at <https://www.fns.usda.gov/farmtoschool/e-letter-archive>. According the website, it is published every other Tuesday and has updates, webinar info, relevant news, and field notes. Check out the archives, below, to explore grantee success stories, resource highlights, and Census facts.

Youth and Family Services of Rapid City was featured in the October 11 newsletter.

The USDA census of Farm to School will be conducted in 2019.

New 21st Century Community Learning Center (21st CCLC) Grant Applications

The process to apply for the 2018-2019 21st Century Community Learning Center (21st CCLC) grants is now open.

The 21st CCLC Program is to establish or expand community learning centers that provide students with academic enrichment opportunities along with activities designed to complement the students’ regular academic program. These programs are to be provided outside of the regular school day.

A Notice of Intent to Apply is required to be sent by all considering an application. Applications must be submitted by March 2, 2018.

Information on the grant and the Notice of Intent to Apply can be found on our website <http://doe.sd.gov/21CCLC/>

If you have questions please contact Sue Burgard (sue.burgard@state.sd.us or 605-773-5238) or Jill Cotton (jill.cotton@state.sd.us or 605-295-3876).

Community Eligibility Provision (CEP) Reminder

- Every four years, schools that participate in the Community Eligibility Provision (CEP) have to re-determine their Identified Student Percentage (ISP) and their corresponding claiming percentages.
- To achieve the highest ISP possible, schools that need to re-apply for CEP for the 18-19 school year should begin working in the iMATCH system to make as many manual matches as possible.
- Starting on April 1st, schools should begin working with their local FDPiR offices to obtain a list of students from them as well.
- If you are unsure if your school will need to re-determine their claiming percentages for SY18-19 or would like more information on CEP, contact Mikayla Hardy (Mikayla.Hardy@state.sd.us or 605-773-8067).

Food Waste Reduction Webinar

Environmental Protection Agency (EPA) Region 8 invites school administrators and food service personnel to attend a customized webinar all about food waste reduction in schools. This FREE webinar, designed especially for K-12 administrators/principals is on **Thursday, February 1st from 10:00-11:00 am CT/9:00 -10:00 am MT**. [Click here to register.](#)

Reducing wasted food is a hot topic these days. This webinar is CUSTOMIZED for school administrators to learn more about this topic to possibly save money, connect with the community, and support sustainability for your school/district, all by reducing food waste.

For additional information, please feel free to contact the contractor, Katrina Brink, Sustainable Food Management Consultant for EPA Region 8, RMC Consultants, [\(303\) 505-6575](tel:3035056575), k12foodwasteworkshop@gmail.com.

K-12 ADMINISTRATOR FOOD WASTE REDUCTION WEBINAR



K-12 School Administrators

Attend the **FREE 1-Hour K-12 Food Waste Reduction Webinar** to learn how your school or district may be able to:

- *SAVE MONEY*
- provide activities that *SUPPORT DISTRICT VALUES*
- provide activities that *MEET CORE STANDARDS* and MUCH more!

This webinar is customized for K-12 school administrators.

Thursday, Feb. 1, 2018 from 9 - 10 a.m [Click here to REGISTER](#)

Contact Katrina Brink (303) 505-6575 k12foodwasteworkshop@gmail.com

SNA Webinar Wednesdays Series

On Wednesdays the School Nutrition Association (SNA) presents webinars relating to various topics across the Child Nutrition Programs. Below you will find a list of upcoming webinars that they will be hosting for the remainder of the school year.

You can find more information about each of the webinars as well as registration information here: <http://schoolnutrition.org/Webinars/>

Registration is Open:

The Power of Protein!

Wednesday, January 17, 2018, 1:00 pm CT/12:00pm MT

This webinar will cover the latest in egg nutrition research, foodservice trends, success stories, and marketing materials to attract students, staff and parents to the protein power of eggs.

Registration Coming Soon:

Community Eligibility Series, Part 1: Community Eligibility Provision 101

Wednesday, February 7, 2018, 1:00 pm CT/12:00 pm MT

Join this webinar to learn the nuts, bolts and many benefits Community Eligibility offers to students, schools and communities.

Best of #SNIC18: Simple Tech Tools from Your Nerdy Best Friend

Wednesday, February 21, 2018, 1:00 pm CT/12:00 pm MT

In today's high-tech world, apps can solve all kinds of challenges in your School Nutrition Puzzle! We've brainstormed some of the toughest tasks in your typical day for this practical webinar with tech tools you just can't miss.

Best of #SNIC18: When it Comes to Food and Ingredients, What Do Consumers Really Want?

Wednesday, February 28, 2018, 1:00 pm CT/12:00 pm MT

Good value. Convenient. Clean label. Locally sourced. What do consumers really want? Join strategic nutrition marketer Mark Cornthwaite who will help you uncover different consumer segments, their specific needs and how you can address those needs as a school nutrition program operator or industry professional.

Community Eligibility Series, Part 2: Making It Work With ISPs Below 60%

Wednesday, March 14, 2018, 1:00 pm CT/12:00 pm MT

Join this webinar to learn how other districts have operated Community Eligibility with ISPs below 60% to see if you can make it work in your district.

Community Eligibility Series, Part 3: Strategies for Partial Implementation

Wednesday, April 11, 2018, 1:00 pm CT/12:00pm MT

Implementing Community Eligibility district-wide may not be financially viable for all school districts. Join this webinar to learn more about the flexibility of school districts in implementing CEP.

ICN TeamUp Thursday Training Webinars

held over from previous month

Each Thursday the ICN hosts a Team Up Thursday Training Webinar. These webinars are free and generally last around one hour. These webinars are developed by a mix of school district staff, state staff, and federal staff from around the country. Many of the webinars are also archived and can be found on the ICN website: <http://teamup.theicn.org/tutwa/>

Some of the recent webinar topics were:

- Team Up for Food Safety!
- Team Up for Special Diets
- Team Up for Farm to School Success
- Team Up for Creative Ways to Boost Flavor with Less Sodium
- Team Up for Best Practices in Financial Management
- Team Up with Local School Wellness Policies!

If you do not receive a training certificate for the webinar, don't forget to print off the webinar title sheet and print your name, the date of your training, and the number of minutes or hours spent on this training (round to nearest 15 minutes).

You can also sign up to receive the ICN training announcements, webinar announcements, and newsletter at: <http://news.theicn.org/subscribe/>.

Purchasing Equipment in the School Nutrition Program

Child Nutrition Program (CNP) operators must obtain the prior written approval of the State agency before incurring the cost of a capital expenditure from the Food Service account (2 CFR Part 225, Appendix B, section 15). For purposes of this requirement, OMB guidance and Department of Agriculture (USDA) regulations define as “equipment” any item of non-expendable personal property with a useful life of a year or longer and an acquisition cost which equals or exceeds the Federal per-unit capitalization threshold of \$5,000 or a lower threshold set by State or local level regulations.

In the case of the School Meal Programs, the State agency’s prior review and approval provides reasonable assurance that the asset’s acquisition cost is necessary for program purposes and the SFA’s nonprofit school food service account can absorb the cost. The CANS office recently received approval from our FNS Regional Office (RO) to develop a list and criteria for capital assets typically purchased by SFAs (e.g., convection ovens, steamers, reach-in or walk-in refrigeration equipment, etc.). Once the CANS memo is finalized and published, any equipment listed on the approved equipment list, may be purchased by an SFA, following proper Federal, State, or local procurement procedures, as applicable, without submitting a request to the State agency for approval.

[FNS memo SP31-2014 State Agency Prior Approval Process for School Food Authority Equipment Purchases](#)

New CANS Memo SNP 241-1: Child Nutrition Program Equipment Purchases

- This CANS memo establishes state specific guidance on program equipment purchases made using Child Nutrition Program funds and an approved equipment purchase list as outlined in [memo SP31-2014 State Agency Prior Approval Process for School Food Authority Equipment Purchases](#). CANS memos are posted on the CANS website under memo number SNP 241-1 <http://doe.sd.gov/cans/memos.aspx>.
- This CANS memo also applies to the Child and Adult Nutrition Services and the Summer Food Service Program (CACFP 241-1, CACFP DCH 241-1, SFSP 241-1) in addition to all the School Nutrition Programs (National School Lunch Program, School Breakfast Program, Fresh Fruit and Vegetable Program, and Special Milk Program).
- “Equipment” is any item of non-expendable personal property with a useful life of a year or longer and an acquisition cost which equals or exceeds the Federal per-unit capitalization threshold of \$5,000 or a lower threshold set at the local level.
- If you need to purchase equipment and that equipment is listed on the approved equipment purchase list, the School Food Authority (SFA) may purchase those equipment items, following proper Federal, State, or local procurement procedures, as applicable, without submitting a request to the State agency for approval.
- If you need to purchase equipment that is not on the list and equals or exceeds the Federal or local capitalization threshold (whichever is more restrictive), please send the CANS office a written/emailed request to purchase the equipment. Include all information necessary to give the State agency a reasonable assurance that the asset’s acquisition cost is necessary for program purposes and the SFA’s nonprofit school food service account can absorb the cost.
 - For purchases that are below the Federal per-unit capitalization threshold of \$5,000 or a lower threshold set at the local level, no written preapproval is required.
- The CANS office must approve such a request before you can use funds from the nonprofit food service account or any Child Nutrition Program funds to pay for the equipment.

Procurement Reminder

This is the time of year many schools start working on the procurement process for the next school year! Now is when you need to be looking at your menu and what changes you'd like to make. Once you feel your menu is ready, then focus on developing your specifications to get the best product. Examples of various specifications are located on our CANS website – www.doe.sd.gov/cans/ under the Procurement title.

This is also a good time to review your Food Service department's **Procurement Policy**. This is a **requirement** for all schools and agencies that receive funding from any one of the USDA Child Nutrition Programs (NSLP, SBP, SMP, CACFP, SFSP, etc.) offered through CANS. Many schools already have a procurement policy on hand for items they routinely purchase, such as books, desks, computers, paper, etc. That policy is a good place to start in designing your policy for the Food Service Department, but that plan must include purchases made using food service funds.

Items that should be addressed within your Procurement Policy include the following:

1. What are the procurement thresholds (dollar amounts for informal versus formal procurement methods) for your school?
2. Fair and open competition – all vendors will get the same information. Vendors who help write specifications or any part of the bid documentation will not be considered for the contract they helped write specifications for.
3. What is your geographic preference for unprocessed locally grown or locally raised products? (optional)
4. Buy American clause (required for School Nutrition Programs)
5. Standard of Conduct (also known as the Integrity Clause) for school employees involved in the awarding or administration of contracts awarded using Federal Funds.
6. Discounts, Rebates, Credits – What is the standard process for vendors to show and support costs, discounts, rebates and credits? And that those discounts, rebates, and credits stay within the food service program.
7. Records Retention – How long does your school retain records and which records are you retaining? At least three years after the year is closed.
8. Bid Protest Procedures – How will your school handle and bid protests that may happen?
9. Any other information that is necessary to represent the school's procurement process and policies.

FFAVORS—Buy American

held over from previous month

It has been brought to our attention that the contractor for USDA Fresh purchases through DoD FFAVORS has been shipping product that is not produced in the United States. Please review your deliveries for product that is not produced in the United States. Since we are using USDA funds we are required to buy American products. If you find product that is not made in America, please notify Karen Kenton at Karen.Kenton@dla.mil and Mark Moen at Mark.Moen@state.sd.us. When receiving the FFAVORS produce, any product that is **NOT** produced in the United States should be refused at the time of delivery.

USDA Memo FD-107: Donated Food Storage, Distribution, and Product Dating (Revised—Nov. 21, 2017)

As a general rule, recipient agencies should use a first-in-first-out (FIFO) system of inventory management by marking food cases or other containers with the date of receipt at the storage facility. Agencies should also take note of the product dates provided by the manufacturer.

Proper ordering should include a review of your prior use, current menu needs, and anticipated usage. Products orders should not exceed a six month need.



Building the Future with CACFP

CACFP Halftime: Thirty on Thursdays Webinar Series

Beginning October 19, 2017 Team Nutrition will be presenting a series of webinars on the third Thursday of each month at 1:00pm CT/12:00pm MT. If you are unable to view the live webinar, they will also be recorded and posted at a later date. To register for these webinars please go to: <https://www.fns.usda.gov/tn/cacfp-halftime-thirty-thursdays-training-webinar-series>. Popular topics that will be covered are:

- Choose Yogurts That Are Lower in Added Sugars
- Serving Milk in the CACFP Menu Planning for the CACFP
- Identify Foods That Are Whole Grain-Rich
- Grain-Based Desserts in the CACFP
- How to Serve Meat and Meat Alternates Instead of Grains at Breakfast
- Offer Versus Serve in the CACFP
- Recipe Development and Crediting
- Meal Pattern for 13-18 Year Old Age Group
- Feeding Infants in the CACFP

Questions about this webinar series may be sent to TeamNutrition@fns.usda.gov.

Summer Plans and Your Voice on Crediting

The South Dakota Department of Education will be preparing the proposed budget for the summer of 2018 and requests your information to make a more accurate plan. The past and potential sponsors of Summer Food Service Programs are asked to send Julie McCord the following by January 10, 2018:

- Site(s) name
- Meal(s) being planned at that location (also indicate if you are adding or not planning on a meal you did the prior year)
- Number of days that you plan to feed
- Approximate number you anticipate feeding each day
- If there is no change in your plans and it will be the same as 2017, please indicate that.

The [Food Crediting in Child Nutrition Programs-Request for Information](#) was displayed on the Federal Register on Thursday, December 14, 2017 by the Food and Nutrition Service (FNS). In order to claim Federal reimbursement, Child Nutrition Program operators must serve meals and snacks that meet the minimum meal pattern requirements of the respective Program. Crediting is the process designed by FNS to specify how individual food items contribute to the Child Nutrition Programs' meal patterns. Several factors impact how food products can credit toward reimbursable meals, such as volume, weight, and overall nutrient profile. The purpose of this *Request for Information* is to help FNS gather feedback from a wide variety of stakeholders on how FNS' crediting system can best address today's evolving food and nutrition environment, as well as to offer first-rate customer service to those operating and benefitting from the Child Nutrition Programs.

The *Request for Information* will be available for public comment for 60 days. Electronic comments are preferred and may be submitted at <http://www.regulations.gov> ending on February 12, 2018. Summer Food Service Program operators and all Child Nutrition Program stakeholders are encouraged to take this opportunity to respond the questions in the *Request for Information* and voice their opinions.

Action for Healthy Kids

Webinar Series for SY 2017-2018

One of our partner organizations in the Child Nutrition Programs, **Action for Healthy Kids**, recently released their fall and winter webinars schedule for the upcoming school year. These webinars will cover a wide range of topics to improve the health and wellness of your school: improving your local Wellness Policy, ideas for Smart Snacks in schools, breakfast in the classroom, messaging to parents, and more!

You can register for one or all of the following webinars by going to this website: <http://www.actionforhealthykids.org/events/webinars> and selecting the webinars you wish to attend or clicking on the individual webinar listed below. Please note, these webinars are not hosted by CANS.

[Wellness Wednesday: Is your school ready to take the SuperFit School Challenge?](#)

Wednesday, January 10, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join us to learn about the AFHK new fundraising program, SuperFit School Challenge, and hear how your school can focus on helping students become healthier while raising funds to support their school.

[Get Recognized as a Healthy School with the HealthierUS School Challenge: Smarter Lunchrooms Initiative](#)

Thursday, January 25, 2018 | 60 minutes | 1:00 PM (CT), 12:00 PM (MT)

Become recognized as a healthy school by applying for the HealthierUS School Challenge. Join this webinar to learn more about the initiative and get tips and tricks for submitting a successful application. District/school staff, parents and community members are encouraged to join this webinar.

[The Latest and Greatest on Local School Wellness Policies](#)

Tuesday, January 30, 2018 | 60 minutes | 2:00 PM (CT), 1:00 PM (MT)

Join Action for Healthy Kids to learn about the latest trends, research and resources for your district's Local School Wellness Policy to ensure compliance with requirements.

[Wellness Wednesday: Is your school ready to take the SuperFit School Challenge?](#)

Wednesday, January 10, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join us to learn about the AFHK new fundraising program, SuperFit School Challenge, and hear how your school can focus on helping students become healthier while raising funds to support their school. Principals, teachers, school wellness coordinators, PTA/PTO parents, school nurses and anyone involved in fundraising are encouraged to join.

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[TX: SHACs in Action - Social Emotional Learning](#)

Wednesday, January 24, 2018 | 60 minutes | 11:30 AM (CT), 10:30 AM (MT)

Social Emotional Learning (SEL) is a primary focus for many schools. What does it involve? Where do you find the most effective programs? What role does SHAC play? Join us as we share information on these topics and more.

[Get Recognized as a Healthy School with the HealthierUS School Challenge: Smarter Lunchrooms Initiative](#)

Thursday, January 25, 2018 | 60 minutes | 1:00 PM (CT), 12:00 PM (MT)

You've worked hard all year to promote health and wellness in your school or district. Now, it's time to get recognized for your efforts! Become recognized as a healthy school by applying for the HealthierUS School Challenge: Smarter Lunchrooms initiative, a voluntary initiative run through the United States Department of Agriculture to congratulate schools excelling in school nutrition and physical activity. Join this webinar to learn more about the initiative and get tips and tricks for submitting a successful application.

District/school staff, parents and community members are encouraged to join this webinar.

[The Latest and Greatest on Local School Wellness Policies](#)

Tuesday, January 30, 2018 | 60 minutes | 2:00 PM (CT), 1:00 PM (MT)

Join Action for Healthy Kids to learn about the latest trends, research and resources for your district's Local School Wellness Policy to ensure compliance with requirements. The federal Healthy, Hunger-free Kids Act of 2010 (P.L. 111-296) and the Local School Wellness Policy final ruling (2016) requires school districts to have local wellness policies that include goals for: nutrition promotion & education, physical activity, policies for food and beverage marketing, implementation, evaluation and reporting plans and policy leadership. Learn how districts across the country are doing with updated policies, best practices on new requirements and success stories!

[Wellness Wednesday: Healthy Family Celebrations](#)

Wednesday, February 14, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids for our February Wellness Wednesday Webinar to learn how to engage families with healthy and fun events that help to support an overall culture of wellness at your school. Hosting an event that involves physical activity and healthy eating can help you promote healthy behaviors, share positive messages, educate and engage parents and motivate kids. We'll share ideas, resources and creative examples of how schools are using their community events to focus attention on healthy lifestyles.

[Celebrating School Health with Every Kid Healthy Week](#)

Thursday, February 22, 2018 | 60 minutes | 3:00 PM (CT), 2:00 PM (MT)

Action for Healthy Kids is proud to work with schools nationwide to promote Every Kid Healthy Week™ - an annual celebration of school health and wellness accomplishments. Every Kid Healthy Week brings attention to the nation's problem of childhood obesity, but more importantly, to its solutions: sound nutrition, regular physical activity, health-promoting school programs and successful engagement of families and communities. Join this webinar to learn more about Every Kid Healthy Week and how you can host an event and join the national movement.

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[TX: SHACs in Action – Award Winning SHAC Models](#)

Wednesday, February 28, 2018 | 60 minutes | 11:30 AM (CT), 10:30 AM (MT)

Learn what makes a great SHAC from the people who know. We have award winning SHACs ready to share their secrets to success. Find out how to get a recess policy passed, or how to improve the school nutrition environment. You don't want to miss this session!

[Wellness Wednesday: Yoga in the Classroom](#)

Tuesday, March 14, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids to learn about integrating yoga in a classroom environment. Learn how to use simple yoga-based movements and practices to increase physical fitness, student focus and academic performance! This webinar is recommended for teachers and champions for active kids.

[Helping Kids Learn Better with Healthy School Meals](#)

Thursday, March 22, 2018 | 60 minutes | 1:00 PM (CT), 12:00 PM (MT)

Kids who eat healthy school meals have fewer absences and higher academic achievement. Making school meals healthy, nutritious and successful is both a challenge and an incredible opportunity. Learn how national school meal programs work and how parents and community members can deepen support, trust and meaningful collaboration with nutrition services staff to create healthier school food environments. Hear how parents are making a difference, and learn about resources to help you become a healthy school meals champion! For parents, school wellness champions and school health teams.

[Wellness Wednesday: Healthy Snacking](#)

Wednesday, April 11, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids for our Wellness Wednesday Webinar to spice up your snacking routine with fun and healthy snacks for all ages. Learn about easy healthy snacks you can serve during or after school, and as part of school celebrations.

[Wellness Wednesday: How to Show Your Volunteers They're Valued](#)

Wednesday, May 9, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

As the end of the school year approaches, it's a great time to show all the family and community members who have helped support your school health efforts throughout the year just how much you appreciate them. Join Action for Healthy Kids for this Wellness Wednesday Webinar and hear some creative ways other schools have thanked their volunteers and engaged them to become even more active in the future.

Updated Policies

Some policies have multiple numbers. That means those apply to multiple programs.

One memo was issued that affects all programs: FD-107: Donated Food Storage, Distribution, and Product Dating provides clarification and guidance on policies and procedures for donated food storage and distribution as they relate to product dating.

<u>Date</u>	<u>Document #</u>	<u>Title</u>
11/21/2017	FD-107	Donated Food Storage, Distribution, and Product Dating

Child & Adult Care Food Program

No additional policy memos have been issued for Child & Adult Care Food Program since the last bulletin. Current policies can be found at <http://www.fns.usda.gov/cacfp/policy>

School Nutrition Programs (SP memos)

Policies that apply to school operation and administration can be found at <http://www.fns.usda.gov/school-meals/policy>. No new policies have been issued since the last Bulletin. We have been anticipating the typical “fall release” of SFSP policies, but have no word yet when that will occur.

Summer Food Service Program

No new policies have been issued for Summer Food Service Program since the last bulletin. Current policies can be found at <http://www.fns.usda.gov/sfsp/policy>

Food Distribution

No additional new policies have been issues for food distribution programs since the last bulletin. Current policies can be found at: Food Distribution policies can be found at <http://www.fns.usda.gov/fdd/policy>.

Requests for Comments

According to the USDA websites, the following comment requests are open

Date	Title	Comments Due
12/14/2017	Food Crediting in Child Nutrition Programs: Request for Information	02/12/2018
11/02/2017	Comment Request - Collection of Contact Information of Schools That Participate in the National School Lunch Program and Organizations That Participate in the CACFP for Sharing Team Nutrition's Nutrition Ed	01/02/2018
11/30/2017	Interim Final Rule: Child Nutrition Program Flexibilities for Milk, Whole Grains, and Sodium Requirements	01/29/2018

Contact CANS

For any question, comments, or concerns

Email: DOE.SchoolLunch@state.sd.us

Phone: (605) 773-3413

Fax: (605) 773-6846

This institution is an equal opportunity provider.

Professional Standards Reminder: Any learning or training you receive about any aspect of the School Nutrition Programs can be counted as training time towards the professional standards annual training requirement. Reading the bulletin each month does count towards training hours.

Please retain documentation to show what topics were trained. For example, agenda, topics, handbook, certificate, etc. And record training on a Tracking Tool – we suggest using the [SD Tracker Tool](#) posted on the CANS NSLP website.

To credit training hours for time spent reading the Nutrition Bulletin, you will need to keep track of the time you spent reading and determine the applicable training codes. Appropriate documentation for this would be a copy of the bulletin signed and dated with the amount of time written on it.